

Storage or Processing of Food Items

This activity applies to you if you temporarily store fruits and vegetables outdoors prior to processing or other use; crush, cut, or shred fruits or vegetables for wines, frozen juices, and other food and beverage products; or process meats, [seafood](#) and other foods for wholesale. Stormwater runoff from areas where these activities occur may be contaminated with nutrients from crushed or decaying fruits and vegetables and suspended solids from unwashed produce.

MINIMUM REQUIREMENTS

The following BMPs, or equivalent measures, methods, or practices, are required if you are engaged in STORAGE of fruits or vegetables:

1

Minimize use of water to clean fruits and vegetables to avoid excessive runoff.

2

[Required](#) Routine maintenance:

- Clean the storage area weekly to collect dirt and fragments of fruits or vegetables or other foods. Properly dispose of collected waste.
- Stock cleanup materials such as brooms and dustpans near the storage area.
- Minimize outdoor storage time for fruits and vegetables whenever possible.
- Collect rotting produce frequently and dispose of it properly.

The following BMPs, or equivalent measures, methods, or practices, are required if you are engaged in the PROCESSING of fruits, vegetables, meats, or other foods:



Enclose the processing area. Any discharges should drain to the sanitary sewer or a treatment facility.



See BMP Info Sheet 2 in Chapter 4 and R.7 in Chapter 5 for information on sanitary sewer regulations.

For more information or assistance in implementing these best management practices, contact the King County Department of Natural Resources and Parks Stormwater Services Section at 206-296-1900.

Reader Note: The above requirements are the minimum required BMPs. If these BMPs fail to prevent discharges to the storm drainage system you will be asked to take additional measures to correct the continued pollution discharges.